

Inspection Criteria for Government Owned MRE Raspberry Applesauce

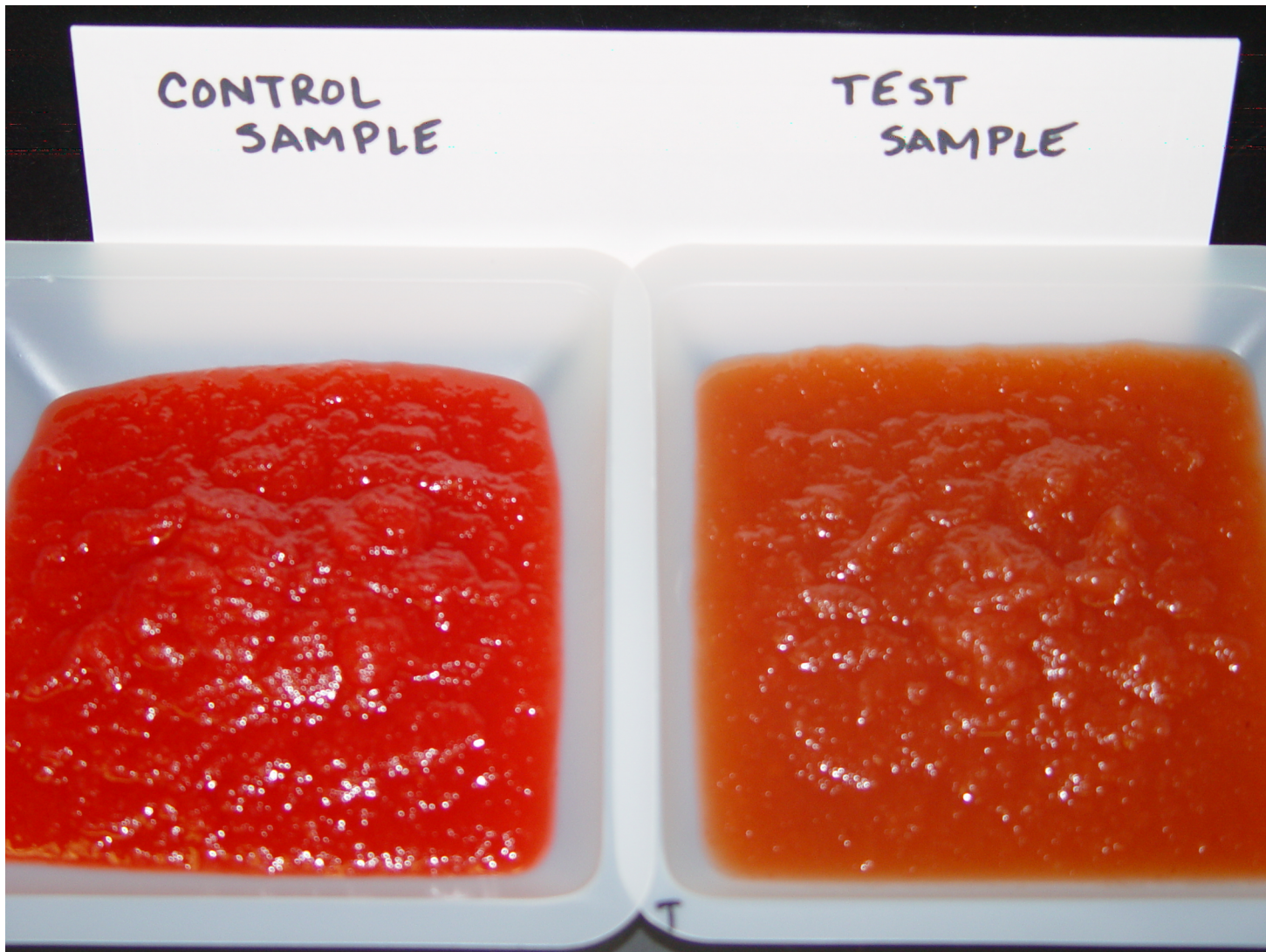
28 April 2008

IMAGE OF NEW RASPBERRY APPLESAUCE

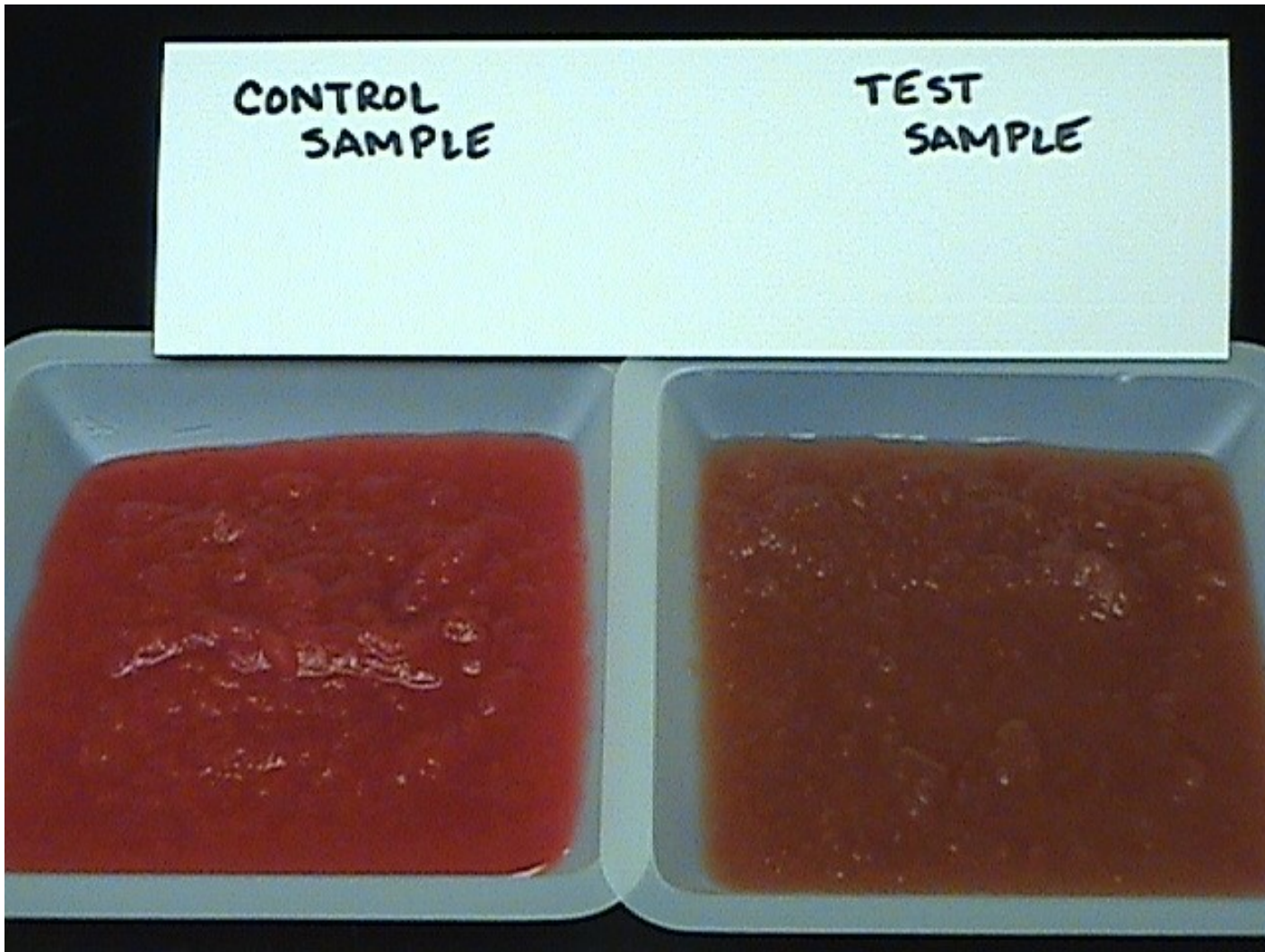


Typical Flavor Change

- The aroma of the store raspberry apple sauce becomes less pronounced.
- The flavor remains just as tart, but less fruit flavor changes the balance of the original flavor. This happens relatively early, especially in high heat storage.
- This may be assessed as a minor defect



The degree of darkening of the test sample on right can be assessed as a minor defect. Samples that are brighter and have better color than this test sample would not be labeled as a defect for color.



The degree of darkening of the test sample on right can be assessed as a MAJ B defect. Samples that are brighter and have better color (showing a mixture of pink and brown color) would be labeled as a Minor defect for color or no defect, as appropriate (see previous slide).

Inspection Report

- Defects of color normally take precedence over defects of flavor with this product, unless there is an objectionable off-flavor different from that described under “typical flavor change”.
- Since we only put one defect per component, note the color. The inspector may make a note of the flavor change in the “remarks section”, to show that both color and flavor were less than satisfactory.